

WHAT IS CLAIMED IS:

1 A microwaveable pasta product comprising:  
a dried pasta product; and

5 a microwaveable container comprising a bowl having a generally-ovular bottom and a generally-ovular outer wall in generally-perpendicular relation to the circumference of the generally-ovular bottom, wherein the bottom and outer wall together define a cavity in which the dried pasta product is contained.

10 2. The microwaveable pasta product of claim 1, wherein the cavity has a length to width ratio of at least about 1.2:1.

3. The microwaveable pasta product of claim 1, wherein the cavity has a length to width ratio of at least about 1.3:1.

15 4. The microwaveable pasta product of claim 1, wherein the cavity is generally symmetrical.

5. The microwaveable pasta product of claim 1, wherein the cavity has a length ranging from about 6 inches to about 10 inches.

20 6. The microwaveable pasta product of claim 5, wherein the cavity has a width ranging from about 5 inches to about 8 inches.

25 7. The microwaveable pasta product of claim 1, wherein the cavity has a length ranging from about 7 inches to about 9 inches.

8. The microwaveable pasta product of claim 7, wherein the cavity has a width ranging from about 5.5 inches to about 6.5 inches.

9. The microwaveable pasta product of claim 1, wherein the area of the cavity varies 5 over the height of the cavity.

10. The microwaveable pasta product of claim 1, wherein at least a portion of the circumference of the bottom is curved.

11. The microwaveable pasta product of claim 1, wherein the container has a thickness less than about 0.4 inch.

12. The microwaveable pasta product of claim 1, wherein the container has a thickness less than about 0.3 inch.

13. The microwaveable pasta product of claim 1, wherein the container consists essentially of a bowl having a thickness less than about 0.4 inch.

14. A method for preparing a pasta product comprising:  
20 providing a dried pasta product in a microwaveable container having a generally-ovular bottom, a generally-ovular outer wall in generally-perpendicular relation to the circumference of the generally-ovular bottom, wherein the bottom and outer wall together define a cavity in which the dried pasta product is contained, and a top that covers the cavity;

removing the top from the microwaveable container;  
25 introducing water into the cavity of the container; and  
exposing the dried pasta product and water in the container without the top to microwave energy to produce a cooked pasta product.

15. The method of claim 14, further comprising pouring a sauce over the cooked pasta product.